

Warm Nutty Caramel Brownies

A nut topping, chocolate caramel candies and a chocolate drizzle all top these decadent brownies with a hidden candy surprise.

- 2 cups (500 mL) semi-sweet chocolate chips, divided
- 1 pkg (18-21 oz/450 g) brownie mix (plus ingredients to make cake-like brownies)
- $\frac{3}{4}$ cup (175 mL) packed brown sugar, divided
- 1 cup (250 mL) salted mixed nuts, divided
- 40 foil-wrapped milk chocolate-covered chewy caramels, unwrapped, divided
- Vanilla ice cream (optional)



1. Preheat oven to 375°F (190°C). Lightly brush **Large Bar Pan** with vegetable oil using **Chef's Silicone Basting Brush**. Chop $1\frac{1}{2}$ cups (375 mL) of the chocolate chips using **Food Chopper**. In **Classic Batter Bowl**, combine brownie mix, water, oil, eggs and $\frac{1}{4}$ cup (60 ml) of the brown sugar; mix well. Fold in chopped chocolate; pour batter into bar pan, spreading evenly using **Small Mix 'N Scraper**®.
2. Chop nuts using Food Chopper. Combine half of the nuts and remaining $\frac{1}{2}$ cup (125 mL) brown sugar; sprinkle over brownie batter. Bake 20-22 minutes or until wooden pick inserted in center comes out clean.
3. Meanwhile, using **Utility Knife**, cut 16 caramels into quarters. Place remaining $\frac{1}{2}$ cup (125 mL) chocolate chips in **Prep Bowl**; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.
4. Remove bar pan from oven to **Stackable Cooling Rack**. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of bag of chocolate; drizzle chocolate evenly over brownies. Cut into squares; serve using **Mini-Serving Spatula**. Serve with ice cream, if desired.

Yield: 24 servings

U.S. Nutrients per serving: Calories 320, Total Fat 19 g, Saturated Fat 5 g, Cholesterol 25 mg, Carbohydrate 38 g, Protein 4 g, Sodium 125 mg, Fiber 2 g

